Still pounding the wine-tasting circuit as we surf into the summer season. To paraphrase Robert Duvall in “Apocalypse Now,” “I love the smell of Cabernet in the morning.” One whose smell I really enjoyed was a 2012 Central Coast gem named Mandolin made from Central Coast-sourced grapes. It’s 100 percent Cab, aged 11 months in French oak, and this review is one of the first in print. Priced less than $15, the Mandolin cab approaches 91 points due to 2 price points. You should be able to wangle a case for less than $144. Very dark garnet-colored, the wine opens to currant and cherry aromas with a hint of oak-driven vanillin (vanillin is a phenolic aldehyde) and spice. Nice fruit/acid balance but still a bit sharp with tannin. This tells me a few years in cellar will improve it, although it is very approachable now. Finishes medium long with more cherry, some spice and a clean,astringent quality. This is a lot of wine for its price.